



GROUPS MENU

For parties of 11 or more

Brdr. Price Herning

For parties from 11 an identical menu must be preordered.

All menus must be preordered at:
info.herning@brdr-price.dk

Naturally, we take into account if there are vegetarians or allergens among guests in the party.

Information about the content of allergenic ingredients in our dishes can be obtained from info.herning@brdr-price.dk.



PRICE'S GROUPS MENU PER PERSON FROM DKK 1295

Incl. unlimited mineral water.

APERITIF & SNACK

CHOOSE 3 DISHES FROM THE MENU

1 starter, 1 main course and 1 dessert.

UNLIMITED WINE MENU

During the dinner.

COFFEE & HOMEMADE PETIT FOUR

With wine menu classic DKK 1295

With wine menu exclusive DKK 1445

With wine menu superiore DKK 1595

3-COURSE MENU PER PERSON FROM DKK 495

Choose a starter, a main course and a dessert.

- 3 glasses of wine dkk 325

2-COURSE MENU PER PERSON FROM DKK 395

Choose a starter and a main course or a main course and a dessert.

- 2 glasses of wine dkk 225



Commercial cards issued within or outside of EU/EOS and private cards issued outside EU/EOS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin. All transactions on American Express cards are surcharged.

SNACKS

OLIVES & ALMONDS DKK 60

CHICKEN CHIPS WITH CREAMY MUSHROOM DIP DKK 65

Crisp, crunchy chips with a habit forming dip.

PRICE'S HAM DKK 95

Delicate cured ham, made from pigs that have lived a happy life. *Try it!*

STARTERS

CARPACCIO

Wafer-thin slices of beef from Danish cattle from Kildegaard. With herb mayonnaise.

LIVER MOUSSE

Made from chicken and duck liver. Served with toast and a small salad with salted almonds. *Not foie gras!*

ORGANIC BURRATA

Served with black olive oil, rocket, semi-dried tomatoes and roasted pine nuts.



CHEESE

3 TYPES OF CHEESE DKK 125

Danish cheese served with toasted rye bread.

MAIN COURSES

OX FRIES

Tender strips of Danish Kildegaard beef. Served with sauce, french fries, bearnaise mayo and green salad.

CATCH OF THE DAY (+DKK 95)

Served with sauteed spinach, carrots and small white potatoes tossed in plenty of butter and parsley. And sauce Maltaise.

MUSHROOM RISOTTO

Soft and creamy, just as a risotto ought to be, and blended with a selection of the autumn's mushroom harvest.

STEAKS FROM DANISH CATTLE (+DKK 95)

Dry-aged beef steaks (250g) from Danish cattle from Kildegaard. With french fries, the house green salad and sauce bearnaise.

DESSERTS

GINGERBREAD-CAKE WITH ORANGE BUTTERCREAM

We serve it with vanilla ice cream, orange/honey syrup and crispy honey crumble.

CRÈME BRÛLÉE

With lashings of vanilla. Served with seasonal fruit.

PANNA COTTA WITH APPLE AND SALTED CARAMEL

Soft salted caramel at the bottom of the glass, panna cotta with lots of vanilla, a fresh apple coulis and finally topped with a crispy almond crumble.

SOMETHING SWEET WITH YOUR COFFEE

PETIT FOURS DKK 65

Our homemade petit fours (3 pcs.)